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when the water supply used in connection with the cleansing or preparing is not pure and unpolluted; when the bones or refuse are not burned or buried; when carcasses are transported from place to place without being covered with clean, white cloths, or if kept in unclean, bad-smelling ice boxes, refrigerators, or storage rooms.

RULE 3. Hogs and poultry shall not be fed any uncooked slaughterhouse offal or the uncooked flesh of animals.

RULE 4. Sale of meat of diseased animals or poultry or veal of calves less than four weeks old is prohibited.

REG. 68. *Sanitary requirements in the transportation of meats, fish, fowl, and game.*—Every dealer in slaughtered fresh meats, fish, fowl, or game, for human food, at wholesale or retail, at any established place, or as a peddler, in the transportation of such food from place to place to customers shall protect the same from dust, flies, and other vermin or substance which may injuriously affect it by securely covering it while being so transported.

Milk and Milk Products—Production, Care, and Sale. (Reg. Bd. of H., Feb. 7, 1916.)

REG. 69. *Sanitation of dairies and the sale of milk and cream.*—RULE 1. All buildings used for stabling cows for dairy purposes shall be properly constructed, well lighted, well ventilated, and provided with a suitable solid floor of plank, cement, or other impervious material that can be readily cleansed, and laid with proper grades and channels to carry off all drainage.

RULE 2. No water-closet, privy, cesspool, urinal, inhabited room, or workshop shall be located within any building or room for stabling cows, or for the storage of milk or milk products; nor shall any fowl, hog, horse, sheep, goat, or other animal be kept in any room used for milking or for storing milk or milk products.

RULE 3. All rooms and stables in which cows are milked shall be thoroughly clean and in good repair, and shall be painted or whitewashed once each year.

RULE 4. All manure shall be removed at least once daily from the room or stable in which cows are milked and shall not be stored where odor from the same will be noticeable at the stable or milk room.

RULE 5. All persons keeping cows for the production of milk for sale shall cause each cow to be kept clean and groomed.

RULE 6. The sale of watered or adulterated milk; or milk from cows kept upon garbage, sugar-beet pulp, swill, or other substances in a state of fermentation or putrefaction; or milk from cows kept in connection with a family in which there exists any communicable disease which may be carried by milk, is prohibited.

RULE 7. Every person using any premises for keeping cows shall cause the yard or pasture in connection therewith to be provided with a proper receptacle for drinking water for such cows, and none but fresh, clean, pure water shall be stored in such receptacle, provided that this shall not apply in case of a pasture through which runs a stream of pure water.

RULE 8. Any inclosure in which cows are kept shall be graded and drained so as to keep the surface reasonably dry and to prevent the accumulation of water therein, and no garbage, urine, fecal matter, or similar substances shall be placed or allowed to remain in such inclosure, and no open drain shall be allowed to run through it.

RULE 9. All milk shall be removed, as soon as drawn, from the stable to the milk room. The milk room shall be separate from the stable in which the cows are kept and shall not be used as a living or sleeping room, but shall

serve for the handling and keeping of milk and cream exclusively. It shall be sanitary in construction, properly screened, supplied with proper ventilation, light, and pure water, and suitable facilities for straining, cooling, and storing milk or milk products. Ample provision shall be made for washing and sterilizing all utensils and apparatus in which milk is removed, stored, and delivered.

RULE 10. All utensils used for the reception, storage, or delivering of milk or cream shall be made of glass, stoneware, glazed metal, or tinplate, free from rust, and of sanitary construction.

RULE 11. All cans, pails, strainers, coolers, dippers, separators, bottles, churns, butter workers, and other dairy utensils shall be cleansed from all remnants of milk and scalded with boiling water or live steam after each use.

RULE 12. All milk shall be strained through clean 80-mesh wire strainers, or properly sterilized cloth, and shall be cooled to 60° F. or below within one hour after it is drawn from the cow. It shall be kept at 60° F., or below, until it leaves the farm, and if retailed to the consumer, until delivered. Warm milk shall not be mixed with cold, but shall be kept in separate vessels until properly cooled.

RULE 13. All milk or cream cans delivered to creameries or dealers in cities shall be covered with tight-fitting lids, and when conveyed in open wagons shall be covered with clean canvas while being so conveyed.

RULE 14. No person, firm, association, or corporation buying, storing, or receiving milk for the purpose of selling the same for consumption as such, or for manufacturing it into butter, cheese, ice cream, condensed milk or other human food, shall keep the same in utensils, cans, vessels, or rooms that are unclean, or have insanitary surroundings or drainage, or under conditions favorable to unhealthfulness or disease. Milk to be sold for consumption as such within one hour after it is received shall be cooled to a temperature not higher than 60° F., and shall be kept at such temperature until delivered.

RULE 15. Every person engaged in the production, storage, transportation, sale, delivery, or distribution of milk, immediately on the occurrence of any case or cases of typhoid fever, scarlet fever, or any other communicable disease which may be carried by milk, either in himself or his family or among his employees or their immediate associates, or within the building or premises where milk is stored, sold, or distributed, shall notify the local health officer.

RULE 16. No person having a communicable disease which may be carried by milk, or having recently been in contact with a person having such disease, shall milk or handle cows, measures, or other vessels used for milk or milk products intended for sale until all danger of communicating such disease to other persons shall have passed, as determined by the local health officer.

RULE 17. No vessels which have been handled by persons suffering from communicable diseases, which may be carried by milk, shall be used to hold or convey milk until they have been thoroughly sterilized.

RULE 18. No bottle, can, or receptacle used for the reception or storage of milk shall be removed from a private house, apartment, or tenement wherein an infectious disease exists until such bottle, can, or receptacle shall have been properly sterilized under the direction of the local health officer.

Hospitals, Sanatoria, Maternity Homes, Dispensaries—Licenses Required—Records—Regulations for. (Reg. Bd. of H., Feb. 7, 1916.)

REG. 70. *Hospitals, sanatoria, lying-in hospitals, maternity homes, dispensaries, and other similar institutions.*—**RULE 1.** Any hospital, sanatorium, lying-in hospital, maternity home, dispensary, or other similar institution shall be considered within the purpose of this regulation if it announces in any way that